



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 25 March 2020  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

9

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

633

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:





How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*  As of Monday 3/23

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

### DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐



## SUPPLEMENTAL NOTES:

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1 - Health Service Administrator (HSA)
- 1 - Assistant HSA
- 1 - Administrative Assistant - Applicant Selected (in Background)
- 2 - PA's
- 14- RN's on staff
- 12- LPN's on staff
- 4 - Medical Records Clerks
- 1 - MD's on staff, Additional MD pending start date
- 1 - Psychologist on staff
- 1 - Licensed Clinical Social Worker on staff
- 4 - Tele-Psychiatrist on staff
- 1 - X-ray Tech on staff
- 2 - Dentist - 40hrs total
- 1- Dental Assistant

5 - agency RN's are on contract to support the medical department

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 3/16-3/20 were provided. Each dorm averaged from 3-5 detainees accessing the library

### COVID-19 UPDATES:

No positive COVID-19 cases as of March 26, 2020

March 25th, 2020: An ICE administrative assistant with no contact with detainees who has been out of the office on telework since March 18th tested as positive in a test late this morning

March 26th, 2020: Staff followed up with: Did this individual have any contact with other ICE/GEO staff that may have interacted with the general population?

Per ICE: The ICE employee was not in an area accessible to the detention area and had no contact with GEO personnel nor detainees. Fellow ICE employees who had contact with her have adhered to all protocol for self-quarantine, and cleaning of the affected work areas was completed. Procedures are in place to screen all ICE employees as they enter the facility.

Congressman Crow's Staff verified that the positive test result of an ICE staff member was reported to Tri-County Health Department. They were notified and following up with ICE. In addition, they report working closely with GEO staff on public health practices and management of COVID-19 at the facility



UPDATE 3-27-2020:

75 in cohort in A2 POD. In this POD 2 detainees were tested for COVID-19. One detainee tested negative for COVID-19 yesterday (3-26-20).

The other detainee is still pending test results for COVID-19, therefore A2 will be in a cohort. These two detainees we're in med isolation.

Those in cohort were not tested themselves.

\*an earlier reporter included a miscommunication by ICE stating: A-Pod is pending with 77 detainees that are pending results for COVID-19. They were all tested, these test are taking a couple days to get results. Per ICE: those places in cohort were due to two detainees in the POD that had possible symptoms, and were moved immediately to medical isolation. Both were tested: one came back negative and the other is pending results. Two more had flu-like symptoms and tested positive for influenza. Therefore A-POD was tested for COVID-19.

9 detainees are still in cohort from March 12th, this remains in effect till March 26th

Still screening detainees when they arrive to the facility and being careful who ICE is bringing into the facility

1 detainee was in quarantine out of caution that had a fever but the fever went down but he is in medical isolation- monitoring

Cleaning products and PPE, i.e. rubber gloves, soap and water are available to use. For cleaning, all areas have an ample supply of GS Neutral Disinfectant Cleaner and manufacturer's guidelines are followed.

Surgical masks or N-95 masks are available for staff to use and can be re-used based on recommendations. CDC guidelines are also followed for this.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/16/2019

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
<b>MONDAY</b>	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
<b>TUESDAY</b>	Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
<b>WEDNESDAY</b>	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Gelatin Margarine Fortified Sugar Free Beverage
<b>THURSDAY</b>	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Combread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
<b>FRIDAY</b>	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
<b>SATURDAY</b>	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Margarine Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
<b>SUNDAY</b>	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian







3-16-20  
181  
Rm



# OPENING and CLOSING CHECKLIST

**FOOD SERVICE**      **UNIT: 195 AURORA ICE CENTER - KITCHEN**

**Date:** 3-16-20

**Time:** 0400 AM    **Time:** 1645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications	Breakfast		Wash 150 F+		Rinse 180 F+
and chemical agent used in Final Rinse	Lunch		152		181
	Dinner		155		185
			155		190
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Breakfast		Wash 110 F+		Rinse 110F+    Final Rinse
	Lunch		110		112    201 ppm
	Dinner		112		115    200 ppm
			112		111    200 ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0 Or below		Walk-in 35-40F    Walk-in 35-40F
Record temperatures, Freezer and Walk-ins	AM		-1		36    39
	PM		0		39    38
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spir. e Rin		Sp. Rin
Record temperatures, Dry Storage Areas	AM		62		64
	PM		63		63
<b>Cleaning Schedule completed</b>					
Circle One	AM	PM			
	Yes/No	Yes/No			

Signature, Cook Supervisor (AM)  
DATE: 3/16/20

Signature, Cook Supervisor (PM)  
DATE: 3-16-20

FOOD SERVICE MANAGER



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 16, 2020			MONDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Edred	Oatmeal	1 cup	16g	0400	192	VEGETARIAN	Oatmeal 1 c	192	13	0
del	with Cinnamon		4 Bx			Eggs 2 each	with Cinnamon			
Anne	Pancakes	2 ea	11 1/2 Bx	0300	176		Pancakes 2 ea	176	1 1/2	0
Edwin	Syrup	1/4 cup	3 Bx	0330	RT		Diet Syrup 1/4 c	RT	59	0
Francisco	Turkey Ham	2 oz	80#	0330	182		Turkey Ham 2 oz	182	80#	0
Diana	Margarine	2 pats	1 1/2 Bx	0330	40		Margarine 1 pat	40	1 1/2	0
	Sugar	2 pkts	1 Bx	0330	RT		Sugar Sub 2 pkts	RT	118	0
Asueh	Coffee	8 oz	0.40	0330	191		Canned Fruit 1/2 c	RT	4 cns	0
Diego	Milk 2%	8 oz	767	0400	40		Coffee 8 oz	191	0.40	0
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature: <i>K. Martinez</i> Cook Supervisor			Population 744			First cart out: 0440				
Signature: <i>Stn</i>			Population - ICE 687			Last cart out: 0540				
Food Service Manager			MARSHALLS 57			Signature: <i>K. Martinez</i>				
Prepared by:			HS SNACK			MEAL TRAY SET UP				
Proteins			Protein 2 - 2oz			T- Ham				
Bread			Bread 4 slices			Sugary Biscuits				
Fruit			Fruit 1 each			Oatmeal				
Drink			Drink 1 each			Pancakes				
			TOTALS							
			Labeled & Refrigerated			Yes				
			No							



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 16, 2020				MONDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Francis Thengun Yon James Harris Dummett Tendin Wing	Sloppy Joes	1/2 cup	40 lbs	0530	1750	VEGETARIAN	Ground Turkey 4 oz	1750	7 pan	—	
	Carrots	1/2 cup	150 lbs	0800	1650	Cheese 3 oz	Carrots 1 c	1650	8 pa	1/2 pan	
	Potato Salad	1/2 cup	105	0730	1750		Potato Salad 1/2 c	1750	8 pan	1/2 pan	
	Salad w Tomato	1/2 cup	305	0830	40		Salad w Tomato 1 c	40	7 pan	—	
	Dressing	1 oz	2 1/2 c	0800	RT	Potato Salad 1.5 cups	Diet Dressing 1 pkt	RT	60 pc	—	
	Onion	1 slice	—	—	—		Onion 1 sl	—	—	—	
	Hamburger Bun	1 each	58 bag	0830	RT		Bread Buns 2 sl	RT	58 bag	—	
	Spice Cake w/Icing	1 piece	12 pan	0900	RT		Fresh Fruit Apple 1 ea	RT	60	—	
	Unsweet Tea	8 oz	.40	0830	40		Unsweet Tea 8 oz	40	40	—	
<div> <div>Portions verified by:</div> <div>Signature: <i>Reyad</i></div> <div>Cook Supervisor <i>Alb</i></div> <div>Food Service Manager</div> </div> <div> <div>Meal Count Documentation</div> <div>Population 744</div> <div>Staff 5</div> <div>Population - ICE 687</div> <div>MARSHALLS 57</div> <div>Call Backs 62</div> <div>Test Trays 5</div> </div> <div> <div>First cart out: 1015</div> <div>Last cart out: 1135</div> <div>Signature: <i>Reyad</i></div> </div>											
<div> <div>Prepared by:</div> <div>Johnny Sack</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> <div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC 2/2oz</div> <div>Protein 2/2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> <div> <div>Sack meal</div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div> <div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled &amp; Refrigerated</div> <div>Yes No</div> </div>											
<div>MEAL TRAY SET UP</div> <div>Carrots Cake Potato</div> <div>Bun Sloppy Joes Salad</div>											



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 16, 2020				MONDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Singh-Sandhu	Polish Sausage	4 oz	12 Pns	1500	191°	VEGETARIAN	LoFat Burger	4 oz	1 Pn	0	
Sandhu	Rice	1/2 cup	8 Pns	1300	187°	Rice	Rice	1/2 c	8 Pns	1	
Sandhu	Grilled Cabbage	1/2 cup	7 Pns	1300	201°	1 cup	Cabbage	1 c	1 Pn	0	
Sandhu	Beans	1 cup	13 Pns	1100	205°	Pinto Beans	Beans	1 c	13 Pns	2	
Ngoh	Roll	1 each	3 Bin	1400	RT	1.5 cups	Lettuce	1/2 c	1 Pn	0	
Barbora	Margarine	1 pat	1.25cs	1400	40°	Roll	Bread	2 sl	1 bag	0	
Hossain	Drink w/Vit C	8 oz	.40cs	1300	33°	2 each	Ketchup	1 pkt	1 CS	0	
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: A. K. ...			Population 744			First cart out: 1600					
Cook Supervisor			Population - ICE 687			Last cart out: 1645					
Signature: ...			MARSHALLS 57			Signature: A. ...					
Food Service Manager			Call Backs 0								
			Test Trays 2								
Prepared by: Johnny Sack			HS SNACK			MEAL TRAY SET UP					
Proteins			Protein 1 oz			rice					
Bread			Bread 2 slices			Beans					
Fruit			HYPER CALORIC			cabbage					
Drink			Protein 2 - 2oz								
			Bread 4 slices								
			Cookie 1 each								
			Drink 1 each								
			TOTALS								



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 3/17/2020

**Time:** 0400 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		163	183	
and chemical agent used in Final Rinse	Lunch		160	181	
	Dinner		163	188	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	118	200ppm
	Lunch		122	125	200ppm
	Dinner		113	116	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		-2.7	36.8	37.1
Record temperatures, Freezer and Walk-ins	PM		-1	37	39
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	78	
Record temperatures, Dry Storage Areas	PM		63	63	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	111	108			

Signature, Cook Supervisor (AM) 246 3/17/20 DATE

Signature, Cook Supervisor (PM) A. Pennington

FOOD SERVICE MANAGER CHK 3-18-20 DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 17, 2020			TUESDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Philo	Dry Cereal	1 cup	3 CS	0300	RT	VEGETARIAN				
Nicargo	Turkey Sausage Gravy	1/2 cup	25 CS	0330	154	Egg 2 each	Turkey Sausage 2 oz	159	5 PN	1/2 PN
Asueh	Diced Potatoes	1/2 cup	15 CS	0210	180		Steam Potato 1/2 c	180	9 PN	0 PN
Dnne	Biscuit	1 each	24	0330	RT		Bread 2 sl	RT	12 PN	0
Suracl	Margarine	1 pat	1 CS	0330	35	Diced Potatoes 1 cup	Margarine 1 pat	35		
Poss	Canned Fruit	1/2 cup	6 CS	0230	RT		Canned Fruit 1/2 c	RT	8 1/2	1 PN
ABRANGA	Sugar	2 pkts	175	0230	RT		Sugar Sub 2 pkts	RT		
	Coffee	8 oz	36	0330	183		Coffee 8 oz	183		
	Milk 2%	8 oz	775	0418	34		Milk 2% 8 oz	34		
							Diet Jelly 2 pkts	RT		
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature: <i>2402</i>	Cook Supervisor		Population 751			First cart out: 0440				
Signature: <i>466</i>	Food Service Manager		Population -ICE 649 MARSHALLS 58			Last cart out: 0540				
			Call Backs 0 Test Trays 2			Signature: <i>2402</i>				
Prepared by:	Johnny Sack 50		HS SNACK			MEAL TRAY SET UP				
<i>6000000</i>	Proteins	2 - 2oz	Protein 1 oz			gravy / potato				
	Bread	4 slices	Bread 2 slices			Sugan				
	Fruit	1 each	HYPER CALORIC			Cocoa				
	Drink	1 each	Protein 2 - 2oz			Btkm				
			Bread 4 slices							
			Cookie 1 each							
			Drink 1 each							
			TOTALS							



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 17, 2020			TUESDAY			LUNCH		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Zheng Nando Doris Ashley Hernandez MMG	Taco Meat	1/2 cup	140 lbs	0845	205°	VEGETARIAN Spanish Rice 1 cup	Ground Turkey	4 oz	1 case	1 pan	
	Spanish Rice	1/2 cup	1.5 case	0830	195°		Rice	1/2 c	1.5 case	1.5 pan	
	Beans	1 cup	3 case	0800	208°		Beans	1 c	3 case	N/A	
	Salsa	1/2 cup	4 case	0900	RT		Stew Tomatoes	1/2 c	1.5 case	N/A	
		Shredded Lettuce	1/4 cup	3 case	0930	39°	Beans 1.5 cups Shred Cheese 1/2 cup Tortilla 4 each	Shred Lettuce	1/2 c	3 case	N/A
		Shredded Cheese	1/4 cup	3 case	0930	39°		Shred Cheese	1 oz	3 case	N/A
		Tortilla	2 each	3 case	0900	RT		Tortilla	1 ea	3 case	N/A
		(Flour or Corn)						(Flour or Corn)			
	Unsweet Tea	8 oz	130 case	0900	38°		Unsweet Tea	8 oz	130 case	N/A	
<div>Portions verified by: <u>MMG</u></div> <div>Signature: <u>MMG</u></div> <div>Cook Supervisor: <u>MMG</u></div> <div>Signature: <u>MMG</u></div> <div>Food Service Manager: <u>MMG</u></div>											
<div>Service Documentation</div> <div>First cart out: <u>10:00</u></div> <div>Last cart out: <u>11:25</u></div> <div>Signature: <u>MMG</u></div>											
<div>Meal Count Documentation</div> <div>Population: <u>751</u></div> <div>Staff: <u>2</u></div> <div>Labeled &amp; Refrigerated: <u>Yes</u></div> <div>Johnny Sack Meal Counts: <u>No</u></div> <div>Test Sacks: <u>Yes</u></div> <div>Labeled &amp; Refrigerated: <u>Yes</u></div>											
<div>MEAL TRAY SET UP</div> <div>Shredded Lettuce / Cheese</div> <div>Salsa</div> <div>Spanish Rice</div> <div>Beans</div> <div>Taco meat</div> <div>Tortilla</div>											



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 17, 2020			TUESDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Singh -	Chicken Patty	4 oz	13 pns	1400	196°	VEGETARIAN	Chicken Patty	4 oz	13 pns	1
Ngoh -	Whipped Potato	1/2 cup	8 pns	1400	174°	Peanut Butter	Whip Potato	1/2 c	8 pns	0
	Gravy	1/4 cup	0			3 oz	Peas	1/2 c	10 pns	2
Alam -	Peas & Carrots	1/2 cup	10 pns	1100	205°	Whipped Potato	Carrots	1/2 c	11 pns	0
Abu -	Bread	2 slices	3 bins	1400	RT	1 cup	Bread	2 sl	3 bins	0
Baldev -	Margarine	1 pat	1 CS	1400	37°	Jelly 2 pkts	Margarine	1 pat	1 CS	0
Sandhu -	Fruit Cobbler	1/2 cup	2 bags	1500	38°	Wheat Bread	Canned Fruit	1/2 c	1 CS	0
Hossain -	Drink w Vit C	8 oz	35 CS	1300	34°	2 slices	Unsweet Drink	8 oz	1	0
						Margarine 2 pats				
<div> <div> Portions verified by: <u>A. Perry</u>  Signature: <u>Cook Supervisor</u>  Signature: <u>Food Service Manager</u> </div> <div> <div> Meal Count Documentation  Population 751  Population - ICE  MARSHALLS  Call Backs 9  Test Trays 2 </div> <div> Labeled &amp; Refrigerated  Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>  Johnny Sack Meal Counts  Test Sacks  Labeled &amp; Refrigerated  Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> </div> </div> <div> <div> First cart out: <u>1600</u>  Last cart out: <u>1640</u>  Signature: <u>A. Perry</u> </div> <div> MEAL TRAY SET UP  Peas  cobbler  Potatoe  Bread  Chicken </div> </div> </div>										



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 3.18.20

**Time:** 0400 AM **Time:** 1300 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X	X		Kettle not working
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		155	182	
and chemical agent used in Final Rinse	Lunch				
	Dinner		155	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		131	148	200 ppm
	Dinner		113	110	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-0	36	39
Record temperatures, Freezer and Walk-ins	PM		-3.1	38.1	37.2
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120	105-120			
	112	111			

*[Signature]*  
Signature, Cook Supervisor (AM)

3/18/20  
DATE

*[Signature]* 3-18-20  
Signature, Cook Supervisor (PM)

*[Signature]*  
FOOD SERVICE MANAGER

3.23.20  
DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 18, 2020			WEDNESDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Pablo you Francisco	Oatmeal	1 cup	1 1/4 bx	0345	186	VEGETARIAN	Oatmeal 1 c	186	13 pns	0
	Pancakes	2 each	11 bx	0300	175	Peanut Butter	Pancakes 2 ea	175	11 bx	0
	Syrup	1/4 cup	2 3/4	0330	RT	2 oz	Diet Syrup 2 pkt	RT	57 in	0
Joel	Turkey Sausage	2 oz	2 3/4	0230	186		Turkey Sausage 2 oz	186	23/45	0
Worahum	Margarine	2 pats	1 Bx	0330	40					
Elvin	Sugar	2 pkts	1/4 Bx	0330	RT		Sugar Sub 2 pkts	RT	114 in	0
Mike	Coffee	8 oz	0.40	0330	189		Coffee 8 oz	189	040	0
Dies	Milk 2%	8 oz	714	0430	40		Milk 2% 8 oz	40	714	0
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>L. Martinez</i></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <i>AFK</i></div> <div>Food Service Manager</div> </div> </div>										
<div> <div>Meal Count Documentation</div> <div> <div>Population 693</div> <div>Staff 0</div> </div> <div> <div>Population - ICE 634</div> <div>MARSHALLS 59</div> </div> <div> <div>Call Backs 2</div> <div>Test Trays 3</div> </div> </div>										
<div> <div>Service Documentation</div> <div> <div>First cart out: 0440</div> <div>Last cart out: 0549</div> </div> <div> <div>Signature: <i>L. Martinez</i></div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> <div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> <div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>Pancakes 4x20</div> <div>Syrup 20</div> <div>Sugar</div> </div> <div> <div>Oatmeal</div> <div>Sausage</div> </div> </div>										



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 18, 2020			WEDNESDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Zheng	BBQ Chicken bits	4 oz	180 lbs	0500	189°	VEGETARIAN	Chicken Bits 4 oz	161°	180 lbs	1 pan
Navarro	Pinto Beans	1 cup	3 cax	0430	203°	Cheese	Pinto Beans 1 c	188°	3 cax	1 pan
Goodman	Potato Salad	1/2 cup	1 cax	0630	39°	3 oz	Potato Salad 1/2 c	39°	1 cax	N/A
Garcia	Cole Slaw	1/2 cup	6.5 cax	0600	39°	Pinto Beans	Cole Slaw 1/2 c	39°	6.5 cax	N/A
						1.5 cups	w diet dressing			
Quinn	Margarine	1 pat	1 cax	0900	39°		Margarine 1 pat	39°	1 cax	N/A
Lin	Bun	1 each	58 Lvs	0930	RT		Bun 1 ea	RT	58 Lvs	N/A
Hernandez	Yellow Cake	1/60 pc	1.5 cax	0930	RT		Canned Fruit 1/2 c	RT	1.5 cax	N/A
	Unsweet Tea	8 oz	.50 cax	0900	38°		Unsweet Tea 8 oz	38°	30 cax	N/A
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div>										
<div> <div>Meal Count Documentation</div> <div> <div>Population 693</div> <div>Population - ICE 634</div> <div>MARSHALLS 59</div> <div>Call Backs 4</div> <div>Test Trays 1</div> </div> </div>										
<div> <div>Staff</div> <div> <div>Labeled &amp; Refrigerated <input checked="" type="checkbox"/></div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled &amp; Refrigerated <input checked="" type="checkbox"/></div> </div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div> <div>Potato Salad</div> <div>Beans</div> <div>Yellow Cake</div> <div>BBQ Chicken</div> <div>Coke</div> <div>Slaw</div> <div>Bun</div> </div> </div>										



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 18, 2020			WEDNESDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
PEREZ	Fidelo	1/2 cup	1/2 cup	1130	170	VEGETARIAN	Fidelo	1/2 c	1 pan	1 pan
PEREZ	w Meat Sauce	1/2 cup	1/2 cup	1130	170	Meatless Sauce	w Meat Sauce	1/2 c	1 pan	1 pan
L1	Green Beans		500	1200	165	1/2 cup	Green Beans		9 pan	
704446-12	w Onions	1/2 cup	100	1200	165		w Onions	1/2 c	9 pan	
—	Shredded Lettuce	1/2 cup	300	1400	38		Shred Lettuce	1/2 c	38	2 tub
704446-12	Dressing	1 oz	400	1400	RT		Diet Dressing	1 oz	400	
—	Garlic Bread	2 sl	300	1500	RT		Bread	2 sl	RT	500
704446-12	Margarine	1 pat	100	1300	38		Carrots	1/2 c	1 pan	
—	Gelatin Pudding	1/2 cup	300	1530	38		Canned Fruit	1/2 c	38	1 pan
HOSSA12	Drink w Vit C	8 oz	1500	1200	40		Unsweet Drink	8 oz	40	15
<b>Portions verified by:</b> <u>Atwell</u> <b>Engle Meal Count Documentation</b> <b>Staff 10</b>										
<b>Signature:</b> <u>Atwell</u> Cook Supervisor		Population <u>768</u> Population - ICE <u>689</u>		Labeled & Refrigerated <u>Yes</u> No		First cart out: <u>1545</u> Last cart out: <u>1650</u>		Signature: <u>Atwell</u>		
<b>Signature:</b> <u>Atwell</u> Food Service Manager		Call Backs <u>2</u> Test Trays		Johnny Sack Meal Counts		MEAL TRAY SET UP				
<b>Prepared by:</b> <u>Atwell</u>		HS SNACK		Sack meal		Test Sacks		<u>Sello</u> <u>Roll</u> <u>Lettuce</u>		
Proteins		2 - 2oz		Protein 1 oz		TEST				
Bread		4 slices		Bread 2 slices		CALL				
Fruit		1 each		HYPER CALORIC		BACK				
Drink		1 each		Protein 2 - 2oz		Labeled & Refrigerated		<u>Green</u> <u>beans</u> <u>Spaghetti</u>		
Bread		4 slices		Bread 4 slices		Yes No				
Cookie		1 each		Cookie 1 each		TOTALS				
Drink		1 each		Drink 1 each		Yes No				



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 3-19-20

Time: 6406 AM Time: 700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Kettle not working
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		153		182
and chemical agent used in Final Rinse	Lunch		135		185
	Dinner		155		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>		<b>Rinse 110F+ 200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112		115 200ppm
	Lunch		110		115 200ppm
	Dinner		111		115 200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>		<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-3		36 39
Record temperatures, Freezer and Walk-ins	PM		-4.1		37.3 38.4
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		62		64
Record temperatures, Dry Storage Areas	PM		60		60
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120		PM 105-120		
	115		112		

[Signature] 3/19/20  
Signature, Cook Supervisor (AM) DATE

[Signature] 3-19-20  
Signature, Cook Supervisor (PM)

[Signature] 3.23.20  
FOOD SERVICE MANAGER DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 19, 2020				THURSDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Anne	Cream of Rice	1 cup	1 1/2 gal	0345	189	VEGETARIAN	Bran Flakes 1 c	RT	57	0	
Joel	Turkey Sausage	2 oz	3 bx	0230	187	Eggs 2 each	Turkey Sausage 2 oz	187	4	0	
Yoni	Coffee Cake	1 pc	2 bx	DB	RT		Bread 2 sl	RT			
Francisco	Margarine	1 pat	1 1/2 bx	0330	40		Margarine 1 pat	40	12	0	
Abraham	Fresh Fruit	1 each	707	0330	RT		Fresh Fruit 1 ea	RT	707	0	
Edwin	Sugar	2 pks	1 1/4 bx	0330	RT		Sugar Sub 2 pks	RT	114	0	
Asvee	Coffee	8 oz	0.40	0330	188		Coffee 8 oz	189	040	0	
Mike	Milk 2 %	8 oz	728	0430	40		Milk 2 % 8 oz	39	728	0	
<div> <div>Portions verified by: <i>[Signature]</i></div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor <i>[Signature]</i></div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div> <div>Population 707</div> <div>Population -ICE 640</div> <div>MARSHALLS 59</div> <div>Call Backs</div> <div>Test Trays</div> </div> </div>											
<div> <div>Service Documentation</div> <div> <div>First cart out: 0440</div> <div>Last cart out: 0545</div> <div>Signature: <i>[Signature]</i></div> </div> </div>											
<div> <div>MEAL TRAY SET UP</div> <div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div>											
<div> <div>Test Sacks</div> <div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC CALL</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div> </div>											
<div> <div>Johnny Sack</div> <div> <div>Meal Counts</div> <div>TOTALS</div> </div> </div>											
<div> <div>Labelled &amp; Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div>											
<div> <div>Labelled &amp; Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div>											



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 19, 2020			THURSDAY			LUNCH		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Yon Li	Enchilada Casserole	1 cup	40 lbs	0730	1800	VEGETARIAN  Pinto Beans 1 cup	Hamburger	3 oz	57 patty	—	
Qumar	Spanish Rice	1/2 cup	75 lbs	0700	1750			1 c	6 pan	—	
Zheng	Pinto Beans	1 cup	150 lbs	0530	1811				11 pan	1 pan	
Yonghong	Salsa	1/2 cup	4 c	0830	RT			Salsa	1/2 c	4 pan	—
Robert	Salad	1/2 cup	4 c	0830	40			Salad	1 c	4 pan	—
Philomen	Dressing	1 oz	2 lbs	0800	RT			Diet Dressing	1 oz	RT	57 c
Fotachun	Cornbread	1 pc	1 bag	0930	RT			Bread Hamburger Buns		RT	5 bag
Wafun	Margarine	1 pat	1 c	0800	35			Ketchup	1 pkt	RT	—
Boi's	Baked Apple Crisp	1/2 cup	4 c	0930	RT			Diet Baked Apple	1/2 c	40	4 pan
Gidem	Unsweetened Tea	8 oz	40	0800	40			Unsweet Tea	8 oz	40	40
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>Reyad</i></div> <div>Cook Supervisor</div> <div>Signature: <i>Sthr</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 707</div> <div>Population - ICE 648</div> <div>MARSHALLS 59</div> <div>Call Backs</div> <div>Test Trays 1</div> </div> </div> <div> <div>Staff 3</div> <div>Labeled &amp; Refrigerated</div> <div>Yes <input checked="" type="checkbox"/> No <input type="checkbox"/></div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled &amp; Refrigerated</div> <div>Yes <input type="checkbox"/> No <input checked="" type="checkbox"/></div> </div>											

MEAL TRAY SET UP

Cornbread

Apple Crisp

Salad

Enchilada w/ Rice

Salsa Beans



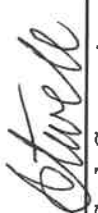
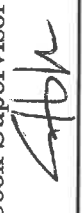






# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 19, 2020			THURSDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
 	Fajita Meat/bits	4 oz	160lb	1200	160	VEGETARIAN	Chicken	3 oz	11pan	1pan
	Refried Beans	1 cup	3 bags	1100	170	Eggs 2 each	Pinto Beans	1 c	12pan	
	Grilled Potatoes	1/2 cup	1 bx	1200	165		Steamed Potatoes	1/2 c	9pan	
	Grilled Onions	1/4 cup	2 bx	1200	160		Grilled Onions	1/4 c	11pan	11pan
	Grilled Peppers	1/4 cup	2 bx	1200	160	Salsa 1/2 cup	Grilled Peppers	1/4 c	11pan	11pan
	Margarine	1 pat	2 co	1400	38		Mustard	1 pk	2 co	
	Tortillas	2 each	3 co	1400	RT		Raw Veggies	10 1/2 c	0	0
	Salsa	1/2 cup	5 co		38		Unsweet Drink	8 oz	40	15pk
	Drink w Vit C	8 oz	15pk		40					
	<b>Service Documentation</b> Portions verified by:  Staff 10 Signature:  Cook Supervisor Signature:  Food Service Manager First cart out: 1540 Last cart out: 1645 Signature: 									
<b>Meals</b> Prepared by: 			<b>Meal Count Documentation</b> Population 775 Population - ICE 706 MARSHALLS 59 Call Backs 2 Test Trays 2 HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each TOTALS Labeled & Refrigerated Yes No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated Yes No							
<b>Meal Tray Set Up</b> Prepared by: 			Potato Salsa Beans Tortilla							



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 3.20.20

Time: 0200 AM Time: 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		164	183	—
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		164	188	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	117	200ppm
	Lunch		112	115	200ppm
	Dinner		113	110	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-2.3	36.2	38.1
Record temperatures, Freezer and Walk-ins	PM		-1	38	39
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	110	108			

2Hh  
Signature, Cook Supervisor (AM)

3.20.20  
DATE

A. Remm  
Signature, Cook Supervisor (PM)

LHh  
FOOD SERVICE MANAGER

3.23.20  
DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 20, 2020			FRIDAY			BREAKFAST			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
ANNIE	Dry Cereal	1 cup	3.5cs	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	—	—	
ENIN	Cream Beef Gravy	1/2 cup	1.5cs	0330	199	Peanut Butter 1 oz	Peanut Butter 1 oz	RT	SPN	SPN	
ASUE	Fried Potatoes	1/2 cup	1.5cs	0200	190		Stm Potatoe 1/2 c	190	SPN	SPN	
YOWI	Biscuit	1 each	2cs	0200	RT		Biscuit 1 ea	RT	14EN	14EN	
EVERONE	Margarine	1 pat	1.25cs	0330	37		Canned Fruit 1/2 c	RT	—	—	
	Sugar	2 pkts	.50cs	0330	RT		Sugar Sub 2 pks	RT	—	—	
	Coffee	8 oz	.30cs	0330	182	Coffee 8 oz	182	—	—		
	Milk 2%	8 oz	7.25cs	0330	33	Milk 2% 8 oz	33	—	—		
<div> <div> Portions verified by: </div> <div> Signature: <i>[Signature]</i> Cook Supervisor </div> <div> Signature: <i>[Signature]</i> Food Service Manager </div> </div>											
<div> <div> Meal Count Documentation </div> <div> Population: 402 Population - ICE: 645 MARSHALLS: 57 Call Backs: 0 Test Trays: 2 </div> <div> Staff Labeled &amp; Refrigerated: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Johnny Sack Meal Counts: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No </div> </div>											
<div> <div> MEAL TRAY SET UP </div> <div> Signature: <i>[Signature]</i> First cart out: 0430 Last cart out: 0535 </div> </div>											
<div> <div> Prepared by: <i>[Signature]</i> </div> <div> Johnny Sack 40* Proteins 2 - 2oz Bread 4 slices Fruit 1 each Drink 1 each </div> <div> HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC 2 - 2oz Protein 4 slices Bread 1 each Cookie 1 each Drink 1 each </div> <div> Sack meal TEST CALL BACK TOTALS </div> <div> Test Sacks: 2 Labeled &amp; Refrigerated: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No </div> </div>											
<div> <div> MEAL TRAY SET UP </div> <div> Signature: <i>[Signature]</i> First cart out: 0430 Last cart out: 0535 </div> </div>											



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 20, 2020			FRIDAY			LUNCH		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Zheng	Tuna Salad	1/2 cup	8cs	0600	40	VEGETARIAN  Egg Salad 1/2 cup	Tuna Salad	1/2 c	40	6 pan	
Fotachai	Grilled Potatoes	1/2 cup	1cs	0730	180		Grilled Potato	1/2 c	180	7 pan	1/2 pan
Hong	Green Beans	1/2 cup	5cs	0730	175		Green Beans	1 c	175	8 pan	2 pan
Lopez	Coleslaw	1/2 cup	5 1/2 cs	0130	40		Coleslaw		40	6 pan	—
Oumar	Ketchup	1 pk	1cs	0800	RT		w diet dressing		40	—	
Lin	Bread	2 sl	58 bag	0900	RT		Ketchup	1 pk	RT	1cs	
Qumar	Margarine	1 pat	1cs	0800	35		Bread	2 sl	RT	58 bag	
Robert	Brownie	1 each	12 pan	0830	RT		Margarine	1 pat	35	1cs	
Gideon	Unsweet Tea	8 oz	40	0800	40		Fresh Fruit	Apple sauce	40	1 pan	
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <i>Reyad</i>			Population - ICE 645			First cart out: 1015					
Signature: <i>Zhr</i>			MARSHALLS 57			Last cart out: 1155					
Food Service Manager			Call Backs (2)			Signature: <i>Reyad</i>					
Prepared by:			HS SNACK			MEAL TRAY SET UP					
Proteins			Protein 1 oz			Brownie					
Bread			Bread 2 slices			Potatoes					
Fruit			HYPER CALORIC			<del>Green Beans</del>					
Drink			Protein 2 - 2oz			Tuna					
			Bread 4 slices			Bread					
			Cookie 1 each			green beans					
			Drink 1 each								



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 20, 2020			FRIDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez -	Chili Mac	1 cup	13 PM	11:00	205°	VEGETARIAN	Ground Turkey 4 oz	195°	1 PM	0
Perez -	Pinto Beans	1 cup	13 PM	11:00	213°	Cheese 3 oz	Pasta 1/2 c	199°	1 PM	0
Perez -	Corn Salad	1/2 cup	8 PM	11:00	201°		Pinto Beans 1 c	213°	13 PM	2
Li -	Garden Salad	1/2 cup	3:00 PM	14:00	37°	Pasta 1 cup	Carrots 1 c	184°	1 PM	0
Zhang -	Dressing	1 oz	3:55 PM	14:00	RT		Salad 1/2 c	37°	3:00 PM	0
Lin -	Roll	1 each	4 CS	14:00	RT		Diet Dressing 1 oz	RT	1 CS	0
Zhang -	Margarine	1 pat	1 CS	14:00	RT	Pinto Beans 1.5 cups	Roll 1 ea	RT	4 CS	0
Hossain -	Drink w/Vit C	8 oz	4:00 PM	13:00	33°		Margarine 1 pat	39°	1 CS	0
							Unsweet Drink 8 oz	35°	1	0
<div> <div> Portions verified by: <div> Signature: A. Perry Cook Supervisor: L. H. K. Food Service Manager: </div> </div> <div> Meal Count Documentation <div> Population 701 Population - ICE 646 MARSHALLS 55 Call Backs 0 Test Trays 2 </div> </div> <div> Staff <div> Labeled &amp; Refrigerated Yes No Johnny Sack Meal Counts </div> </div> </div>										

SERVICE DOCUMENTATION

First cart out: 1550
Last cart out: 1640
Signature: A. Perry

MEAL TRAY SET UP

Salad fall corn
Beans Chili Mac



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 3/22/20

**Time:** 0700 AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X	X	X	Large kettle not working
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		154	181	
and chemical agent used in Final Rinse	Lunch		150	180	
	Dinner		152	183	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	117	200 ppm
	Lunch		112	115	200 ppm
	Dinner		110	111	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-2	36	39.6
Record temperatures, Freezer and Walk-ins	PM		-1	38	40
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120	105-120			
	113	113			

MAH  
Signature, Cook Supervisor (AM)

3/22/20  
DATE

A. Perry  
Signature, Cook Supervisor (PM)

CTH  
FOOD SERVICE MANAGER

3.23.20  
DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



DATE: MARCH 21, 2020			SATURDAY			BREAKFAST		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Aane Godfred Gomez	Oatmeal	1 cup	1.5 case	0430	184°	VEGETARIAN  Biscuit 2 each  Applesauce -	Oatmeal	1 c	1.5 case	2 pan
	Scrambled Eggs	1/2 cup	6 case	0200	195°		Turkey Sausage	2 oz	6 case	N/A
	Turkey Sausage	2 oz	3 case	0230	198°		Diet Jelly	1 pkt	3 case	N/A
	Gravy	1/2 cup	1.5 case	0360	205°		Biscuit	1 ea	1.5 case	N/A
	Biscuit	1 each	2 case	0430	RT		Margarine	1 pat	2 case	N/A
	Margarine	1 pat	.7 case	0400	39°		Sugar Sub	2 pkts	.70 case	N/A
	Sugar	2 pkts	.30 case	0460	RT		Coffee	8 oz	.30 case	N/A
	Coffee	8 oz	.25 case	0345	165°		Milk 2%	8 oz	14.5 case	N/A
Milk 2%	8 oz	14.5 case	0600	39°	Canned Fruit	1/2 c	.50 case	N/A		
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature: <i>Paulo</i>			Population 711 Staff 2			First cart out: 05:15				
Cook Supervisor <i>Sten</i>			Population -ICE 656			Last cart out: 06:30				
Food Service Manager			MARSHALLS SS			Signature: <i>Paulo</i>				
Prepared by:			Call Backs 2			Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Johnny Sack			Test Trays			Johnny Sack Meal Counts				
Proteins			HS SNACK			Test Sacks				
Bread			Protein 1 oz			Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
Fruit			Bread 2 slices			Scrambled Eggs				
Drink			HYPER CALORIC			Oatmeal				
			Protein 2 - 2oz							
			Bread 4 slices							
			Cookie 1 each							
			Drink 1 each							
			TOTALS							



DATE: MARCH 21, 2020

SATURDAY LUNCH

CYCLE: 3

Rev 02/2020 mps



**Secure Services™**

# AURORA ICE PROCESSING UNIT

DATE: MARCH 21, 2020			SATURDAY			DINNER			CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Ngoh -	Meatballs	4 oz	8:25	1400	196°	VEGETARIAN	Hamburger	4 oz	1	0	
Perez -	Rice	1/2 cup	10:25	1100	199°	Rice	Rice	1/2 c	10:27	2	
Ngoh -	Mix Vegetables	1/2 cup	6:25	1100	202°	1 cup	Mix Vegetable	1 c	6:27	0	
Ngoh -	Salad	1/2 cup	2:15	1400	37°		Salad	1/2 c	2:17	0	
Li -	Dressing	1 oz	3:05	1400	RT	Beans	Diet Dressing	1 oz	RT	0	
Li -	Ketchup	1 pkt	1:05	1400	RT	1 cup	Bread	2 sl	4:29	0	
Takwi -	Roll	1 each	3:15	1300	RT		Margarine	1 pat	38°	0	
Zangir -	Margarine	1 pat	1:05	1400	38°		Canned Fruit	1/2 c	RT	0	
Lin -	Drink w/Vit C	8 oz	4:05	1300	32°		Unsweet Drink	8 oz	34°	0	
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: A. Rumb			Population 711			Labeled & Refrigerated			First cart out: 1550		
Signature: Cook Supervisor			Population -ICE 656			Yes			Last cart out: 645		
Signature: Food Service Manager			Call Backs			No			Signature: A. Rumb		
Prepared by:			Test Trays			Johnny Sack Meal Counts			MEAL TRAY SET UP		
Proteins			HS SNACK			Sack meal			Salad		
Bread			Protein 1 oz			TEST			Roll		
Fruit			Bread 2 slices			Test Sacks			Veggies		
Drink			HYPER CALORIC			CALL BACK			Rice		
			Protein 2 - 2oz			TOTALS			Meatballs		
			Bread 4 slices								
			Cookie 1 each								
			Drink 1 each								

Rev 02/2020 mps



FOOD SERVICE

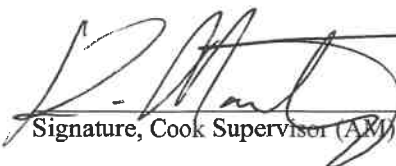
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

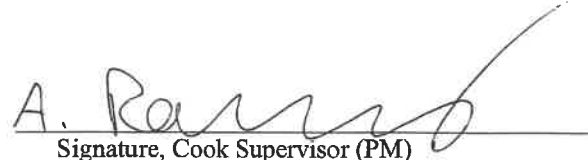
Date: 3.22.20

Time: 0400 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		<u>152</u>		<u>182</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>180</u>
	Dinner		<u>155</u>		<u>184</u>
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>		<b>Rinse 110F+ 200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>112</u>		<u>115</u> <u>200 ppm</u>
	Lunch		<u>110</u>		<u>112</u> <u>200 ppm</u>
	Dinner		<u>112</u>		<u>111</u> <u>200 ppm</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-3</u>	<u>36</u>	<u>38</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-2</u>	<u>38</u>	<u>37</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		<u>62</u>	<u>69</u>	
Record temperatures, Dry Storage Areas	PM		<u>64</u>	<u>63</u>	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120	105-120			
	<u>112</u>	<u>114</u>			

  
Signature, Cook Supervisor (AM)

3/22/20  
DATE

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

3.23.20  
DATE



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 22, 2020			SUNDAY			BREAKFAST		CYCLE: 3			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fengying	Dry Cereal	1 cup	3 1/2	0330	RT	VEGETARIAN Eggs 2 each	Bran Flakes	RT	57sw	0	
Nahtina	Scrambled Eggs		7cs	0800	179		Scrambled Eggs	1/4 c	179	4 pms	8
Doni	w T-Ham	1/2 cup	10#	~	179		Bread	2 sl	RT	518s	8
Joel	Cinnamon Roll	1 each	2 bx	0240	170		Margarine	1 pat	40	1124	0
Elvin	Tortilla	1 each	3 bx	0250	RT		Diet Jelly	2 pkts	RT	57sw	0
Francisco	Salsa	1/2 cup	5cs	DB	RT		<del>Cen Fruit</del> Banana	1/2 c	RT	57sw	0
Nikay	Sugar	2 pkts	14cs	0330	RT		Sugar Sub	2 pks	RT	114sw	0
Nikay	Coffee	8 oz	0.35	0330	190		Coffee	8 oz	190	035	0
	Milk 2%	8 oz	731	0330	40		Milk 2%	8 oz	40	731	0
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>L. Martinez</i></div> <div>Cook Supervisor</div> <div>Signature: <i>Stbk</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 710</div> <div>Staff 0</div> </div> </div> <div> <div>First cart out: 0445</div> <div>Last cart out: 0540</div> <div>Signature: <i>L. Martinez</i></div> </div>											
<div> <div>Prepared by:</div> <div> <div>Signature: <i>L. Martinez</i></div> <div>Cook Supervisor</div> <div>Signature: <i>Stbk</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>MEAL TRAY SET UP</div> <div> <div>Scrambled Eggs</div> <div>Cinnamon Roll</div> <div>Salsa</div> </div> <div> <div>Dry Cereal</div> <div>tortilla</div> <div>sugar</div> </div> </div>											



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 22, 2020			SUNDAY			LUNCH		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Hondraan Owner Byran	Chicken Salad	4 oz	160 lbs	0600	40	VEGETARIAN  Peanut Butter 3 oz  Jelly  2 Packets  Bread 4 slices	Chicken Salad	4 oz	7 pan	1/2 pan
	Potato Salad	1/2 cup	75 lbs	0830	40		Potato Salad	1/2 c	7 1/2 pan	—
	Carrot Sticks	1/4 cup	600	0830	40		Carrot Sticks	1/2 c	600	—
	Celery Sticks	1/4 cup	400	0830	40		Celery Sticks	1/2 c	400	—
	Shredded Lettuce	1/4 cup	400	0700	40		Salad	1 c	400	—
Rathinda	Green Beans	1/2 cup	600	0730	180.0	2 Packets	Diet Dressing	1 oz	BT	57x
	Onion Slice	1 slice	—	—	—		Green Beans	1/2 c	1800	7 pan
Hony Gideon	Bread	2 slices	50 bag	0900	RT	Bread	Onion Slice	1 sl	—	—
	Unsweet Tea	8 oz	40	0800	40		Bread	2 sl	RT	50 bag
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature:	Reynd		Population 710		Staff 0	First cart out: 1030				
Signature:	Cook Supervisor		MARSHALLS 57		Labeled & Refrigerated	Last cart out: 1135				
Food Service Manager			Call Backs 3		Refrigerated Yes No	Signature: Reynad				
Johnny Sack 55			HS SNACK		Sack meal	MEAL TRAY SET UP				
Kitchen	Proteins	2 - 2oz	Protein	1 oz	TEST	Test Sacks	Potato Salad	Lettuce	green bean	Chicken Salad Celery + carrots sticks Bread <del>green beans</del>
	Bread	4 slices	Bread	2 slices	CALL BACK					
	Fruit	1 each	HYPER CALORIC	2 - 2oz	TOTALS					
	Drink	1 each	Bread	4 slices	Drink					



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MARCH 22, 2020			SUNDAY			DINNER		CYCLE: 3		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Lakvi -	Salisbury Steak	4 oz	10 pms	1400	199°	VEGETARIAN	Tuna Salad	38°	187	0
Johag -	Beef Gravy	1/4 cup	5 pms	1400	197°	Cheese	Garden Salad	37°	161	0
Ngon	Beans	1 cup	13 pms	1100	203°	3 oz	Beans	203°	13 pms	2
Ngon -	Rice	1/2 cup	10 pms	1100	207°		Rice	207°	6 pms	2
Singh -	Carrots, diced	1/2 cup	9 pms	1200	201°	Beans	Carrots	201°	9 pms	1
Li -	Tortillas	2 each	2 bins	1400	RT	1.5 cups	Tortilla	RT	2 bin	0
Liu -	Strawberry Cake	1 piece	2 bags	1400	RT	Rice	Margarine	38°	1cs	0
Hossain -	Drink w/Vit C	8 oz	40CS	1300	34°	1 cup	Canned Fruit	RT	1cs	0
						Tortilla	Unsweet Drink	34°	1	0
						4 each				
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature: A. Rana			Population 710			First cart out: 1545				
Cook Supervisor			Population -ICE-653			Last cart out: 1630				
Signature: Shk			MARSHALLS 57			Signature: A. Rana				
Food Service Manager			Call Backs 0							
			Test Trays 2							
Prepared by:			HS SNACK			MEAL TRAY SET UP				
Proteins			Protein 1 oz			Veg				
Bread			Bread 2 slices			Taffing cake				
Fruit			HYPER CALORIC			Rice				
Drink			Protein 2 - 2oz							
			Bread 4 slices							
			Cookie 1 each			Beans				
			Drink 1 each			Steak				
			TOTALS			Gravy				





Secure Services™

# Temperature Log

## South Building

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

**DAILY**

DATE: 3/24/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.1			
South-B	Unoccupied			
South-C	73.4			
South-D	70.2			
South-E	72.1			
South-F	72.3			
South-G	Unoccupied			
South-L	Unoccupied			
South-M	72.1			
South-N	68.3			
South-X	70.3			
South-Y	Unoccupied			
South-Z	<del>65.3</del> TSTAT BATTERY BAD/REPLACED			
South-SMU	N/A			
South-SMU - Shower 3				
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL				

SIGN: \_\_\_\_\_

Temperature Taken with a Fluke Mod 52 Digital Thermometer





Secure Services™

# North Building Temperature Log

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	74.7							
	A-2	72.7							
	A-3	Unoccupied							
	A-4	71.9							
	B-1	72.1							
	B-2	73.1							
	B-3	71.3							
	B-4	Unoccupied							
	C-1	69.1							
	C-2	71.0							
	C-3	73.4							
	C-4	Unoccupied							
	D-1	71.9					N/A	N/A	N/A
	D-2	72.4					N/A	N/A	N/A
	E-1	70.0					N/A	N/A	N/A
	E-2	70.5							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: \_\_\_\_\_

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: 3/24/2020

ROOM

542	540	538	536	534	523	522

Tub Room

--

Temperature Taken with a Fluke Mod 52 Digital Thermometer